

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
8 January 2004 (08.01.2004)

PCT

(10) International Publication Number
WO 2004/002231 A1

(51) International Patent Classification⁷: **A23C 11/10**,
20/02, A23L 1/20

(21) International Application Number:
PCT/JP2003/006937

(22) International Filing Date: 2 June 2003 (02.06.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
2002-192212 1 July 2002 (01.07.2002) JP
2002-192221 1 July 2002 (01.07.2002) JP

(71) Applicant (*for all designated States except US*):
KAGOME LABIO CO., LTD. [JP/JP]; 8-5, Marunouchi
2-chome, Naka-ku, Nagoya-shi, Aichi 460-0002 (JP).

(72) Inventors; and

(75) Inventors/Applicants (*for US only*): **KATO, Ikuo**
[JP/JP]; **KAGOME LABIO CO., LTD.**, 45, Kokihigashi

3-chome, Komaki-shi, Aichi 485-0059 (JP). **YANO, Toshihiro** [JP/JP]; c/o **KAGOME LABIO CO., LTD.**, 45, Kokihigashi 3-chome, Komaki-shi, Aichi 485-0059 (JP). **OGAWA, Hiroshi** [JP/JP]; **KAGOME LABIO CO., LTD.**, 45, Kokihigashi 3-chome, Komaki-shi, Aichi 485-0059 (JP). **YAJIMA, Nobuhiro** [JP/JP]; **KAGOME LABIO CO., LTD.**, 45, Kokihigashi 3-chome, Komaki-shi, Aichi 485-0059 (JP).

(74) Agents: **IIDA, Akio** et al.; 11-18, Sakae 2-chome, Naka-ku, Nagoya-shi, Aichi 460-0008 (JP).

(81) Designated States (*national*): CA, JP, US.

(84) Designated States (*regional*): European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: METHOD OF MANUFACTURING RAW MATERIAL BEANS DRINKS AND SOLID FERMENTED FOOD

(57) **Abstract:** A method for manufacturing a drink made from beans as a raw material and a solid fermented food. It is characterized in that it comprises the steps of: preparing a stabilized suspension by homogenization-treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer; denaturing protein by adding a coagulant and/or a pH adjustor to the stabilized suspension; and performing the dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means. In a solid fermented food, it comprises a step of fermenting for fermenting/solidifying by adding a lactic bacterium starter following the step of performing a homogenization treatment, and manufactures it via the step of maturing it if it is necessary.



WO 2004/002231 A1